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Rechtliche Grundlagen

Richtlinie 92/46/EWG des Rates vom 16. Juni 1992 mit Hygienevorschriften für die Herstellung und Vermarktung von Rohmilch, wärmebehandelter Milch und Erzeugnissen auf Milchbasis, Abl. EG Nr. L 268 S.1

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Gesetz zur Gesamtreform des Lebensmittelrechts

Art. 1: Gesetz über den Verkehr mit Lebensmitteln, Tabakerzeugnissen, kosmetischen Mitteln und sonstigen Bedarfsgegenständen (Lebensmittel- und Bedarfsgegenstandesgesetz) (LMBG) vom 15.08.1974, BGBl. I Nr. 95 S. 1945

Verordnung über Hygiene- und Qualitätsanforderungen an Milch und Erzeugnisse auf Milchbasis (MilchVO) vom 24. April 1995, BGBl. I Nr. 21 S. 544

Verordnung über die Güteprüfung und Bezahlung der Anlieferungsmilch (Milch-Güte-Verordnung) vom 09. Juli 1980, BGBl. I Nr. 36 S. 878

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Gesetz über Milch, Milcherzeugnisse, Margarinerzeugnisse und ähnliche Erzeugnisse (Milch- und Margarinegesetz) vom 25. Juli 1990, BGBl. I Nr. 37 S. 1471

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